

### **Amendments to the Claims:**

The listing of claims will replace all prior versions and listings of claims in the application:

### **Listing of Claims:**

Claim 1 (Original) Method for preparing a gelled food product comprising heating thermo-reversible sheared gel that is based on non-starch polysaccharide gelling agent and that comprises a combined amount of water and fat of 60-99.9 wt%, to a temperature of 60-95°C and allowing the gel to set in a mould under quiescent conditions

Claim 2 (Original) Method according to claim 1 wherein the sheared gel is heated to a temperature of 65-90°C.

Claim 3 (Original) Method according to claim 1 wherein the heating is stopped before the gel structure has molten completely.

Claim 4 (Original) Method according to claim 1 wherein the polysaccharide gel melting point is 60-95°C.

Claim 5 (Original) Method according to claim 1 wherein the mould is an edible mould or a holding device that contains an edible base.

Claim 6 (Original) Method according to claim 1 wherein the sheared gel comprises less than 40 wt% carbohydrate.

Claim 7 (Original) Method according to claim 1 wherein the composition that constitutes the sheared gel constitutes at least 50 wt% of the gelled part of the gelled food product.

Claim 8 (Original) Method according to claim 1 wherein at least one taste or flavour imparting food component is combined with the sheared gel composition before, during or after the heating, before the gel is set.

Claim 9 (Original) Method according to claim 1 wherein during the setting of the gel cooling is applied.

Claim 10 (Original) Method according to claim 1 wherein the gel that is allowed to set comprises a combined amount of water and fat of 60-99.9 wt%.

Claim 11 (Original) Method according to claim 1 wherein the gel that is allowed to set comprises less than 40 wt% carbohydrate.

Claim 12 (Original) Method according to claim 1 wherein the sheared gel comprises a thermo-reversible gelling agent selected from the group consisting of agar, kappa carrageenan, iota carrageenan, gellan, agarose, furcelleran, a combination of xanthan gum and locust bean gum, a combination of xanthan gum and konjac flour and combinations of two or more thereof.

Claim 13 (Original) Method according to claims 1 wherein the sheared gel comprises at least 1 wt% globular protein.

Claim 14 (Original) Method according to claim 13 wherein the globular protein is dairy protein, vegetable protein or a combination thereof.

Claim 15 (Original) Method according to claim 1 wherein the sheared gel comprises 1-50 wt% fat.

Claim 16 (Original) Method according to claim 1 wherein the sheared gel comprises cream, cream alternative, cream cheese, cream cheese alternative or a combination of two or more thereof.

Claim 17 (Currently Amended) A semi-finished product comprising a closed container that contains thermo-reversible sheared gel suitable for use in a method according to ~~any one of claims 1-16~~claim 1, which sheared gel is based on non-starch polysaccharide gelling agent and comprises a combined amount of water and fat of 60-99.9 wt%, which container is provided with instructions to the user to heat the sheared gel to a temperature of 60-95°C and allow the gel to set.